

Magazine Feature Section

DRAPERIES

BY EDNA EGAN.

NEAR the sea it is always more or less of a problem to keep draperies fresh and unfaded—salt air seems to be hard on everything except health.

Although only a few of our people live near the sea at this season, it will soon be time to make ready for the seashore cottage for the coming summer. Hence the following suggestions may not be amiss:

In a small English house I was charmed with the drawing room and marveled at the little that my hostess said it had cost. Her scheme for having and keeping pretty colored draperies was ingenious.

A French window, which overlooked a garden running down to the very edge of the English Channel, had long curtains caught back on either side by a cord the height of the door knob, and these were of cheesecloth, home dyed a deep pink shade. They were as carefully made as if the material had been costly and were edged with a cotton ball fringe—one had to look more than twice to see that they were "just cheesecloth."

And the beauty of them was not only the soft, pretty color, but the fact that they could so easily be redipped when the pink began to fade under the bright sun.

The little drawing room I am speaking of was so small that there was but this one long window, so my friend played another clever trick. Just opposite the window was a long mirror, reflecting, of course, the beautiful lawn and trees without.

This was draped with curtains exactly as though it had been a door—the same pink cheesecloth curtains—and the room gained such a delightful sense of open air and space by this mirror arrangement I am sure that any one who walked into it by mistake must have forgiven the decorator.

To polish a stove, if using powdered blacking add a little turpentine and it will polish nicely and will not fly so. Have stove barely warm.

Enhancing the Charms of the Body Increases One's Beauty



CURLING-TONGS INJURE THE HAIR



TREAT A DOUBLE CHIN BY TAPPING AND KNEADING IT



TWO WRIST EXERCISES THAT IMPROVE OLD LOOKING AND AWARD HANDS



SPACE OF CARRIAGE IN AN EASY ERECT POSTURE

ODDS & ENDS

TAKE a piece of cheese cloth and make a small bag and put it on the water faucet, tie it on with a string. Take it off every other day and wash it. You will be surprised at all the dirt and insects you will find.

WHEN you buy castor oil always pour it all into a small pan and put on stove and boil for a few minutes. Pour back into bottle and cork tight and it is ready for use. You will find there will be no stomach cramps and pains after it is taken.

USE large sponge in mopstick instead of rags. The wet sponge swells around metal parts of mopsticks and prevents scratching. It takes less time to press water from a sponge than a rag, therefore requires less stooping.

TO keep heavy quilts clean and always fresh looking make a cheesecloth slip (allowing for shrinkage), slip quilt into this, then tuck with heavy wool, making tufts twelve inches apart. Make a "tuft" button" one and one-half inches wide of several thicknesses of this, tie into a bow, then into firm cheesecloth, pull the wool through knot. The tufting button will prevent the case wearing out. Sew the end of slip over and over with the wool. This not only makes a dainty covering to lay at the foot of the bed but easily can be removed and laundered, thereby prolonging the wear of the quilt.

FIRST—Cans often have ferments or mold germs on them. Therefore they should be boiled thoroughly.

Second—Notice if there are ridges on glass which prevent perfect sealing. The file may be used to advantage in that case.

Third—The edges of metal caps often are bent a little. To remedy this seal as usual; then place side edge of screwdriver on the edge of the cap and, with a hammer, tap lightly. Move one-eighth of an inch and tap again, continuing thus around the edge of the cap.

A WHITE linen strip with pockets sewed on in manner similar to ordinary shoe bags should be tied to the top of an invalid's bed with tape. It holds pencil, paper, watch, handkerchief, mirror, or any little necessity—even a book or fan. One of these pockets, holding paper, envelopes, stamps, pencil, etc., is a grateful gift for a hospital patient. It should be made of white linen or duck or pique.

A LABASTER ornaments can be beautifully cleaned by immersing them for some time in milk and lime, washing afterward in clean water, then dusting when dry with a little French chalk. The milk of lime is made by mixing enough slaked lime in water to give it a milky appearance. A second and very simple way is to use soap and water with a little washing soda, or ammonia, rinsing thoroughly afterward.

BUILDING DREAMS

DO you intend some time to build your own home, and escape that bugbear—rent day?

If so begin at once—on paper—and build it just to suit you and your family.

Take a fair sized composition book, paste in it clippings of everything you find that refers to any of your needs.

You can have floor plans of houses; stairway arrangements; different kinds of arches; heating systems; ads; an advertisement of a brick concern claiming it will take only a few more dollars to veneer the house you want; a clipping from a woman's magazine showing a flour cabin that opens like a cupboard door, and is much easier cleaned than the customary bin; notes of things you like or do not like in your friends' houses, like this:

Cold air for the furnace must come from outdoors (like Smith's) instead of rewarmed the stale air in the rooms; door from living room into kitchen, so that you will not be constantly running through dining room; clothes chute from second floor to basement; no space wasted in reception hall, but big living room with open stairway; clothes press under stairway for wraps; stairs from kitchen going up onto same landing, to save house-keeper so many steps; in kitchen a cupboard for broom, sweeper and ironing board, etc.

You cannot imagine how very interesting a book like this becomes until you have tried it, and it is a great deal easier to save the money when the object is so definitely in your mind, instead of "we want to build, some time."

When making pies, such as apple and berry, roll the bottom crust thin at the edges and lay on plate, then fill pie and fold the thin edges up over the filling and add crust, and the juice will not run out.

PLANNING A DUTCH SUPPER

BY LUCILLE LAUDET.

A MENU for a light Dutch supper includes small, very cold oysters served on the half shell, arranged about a small glass in the center of the plate holding the dressing, composed of a mixture of catsup, Worcestershire sauce and a dash of tabasco. A quarter of a lemon and a small heap of celery is laid on the plate, giving a further zest.

Cold sliced roast goose, turkey, ham, cold boiled smoked tongue or any cold meat may be served, or, if preferred, a rich glaze in its clear jelly may be used.

The dishes should all be dressed with tiny crisp lettuce, leaves or parsley, and sliced beets and hard boiled eggs to decorate them.

Potato salad is a recognized Dutch salad, but should be made specially appetizing.

Boil the potatoes, cut into cubes, grate a little white onion over them, and place several eggs in, quartered, and serve with a rich mayonnaise dressing on white lettuce leaves.

Another delicious and typical salad for a Dutch supper is the chifton salad, made of the heart of a white cabbage, cut into silvers as thin as paper the length of a match, mixed with radishes cut in the same way, with the red skins left on for the artistic effect, and tiny pieces of the hearts of celery.

This mixture should stand for an hour or two before serving. In a French dressing of olive oil, vinegar, pepper and salt, well drained off before serving.

It is then placed in a large white cabbage which has been scooped out, the crisp outer leaves being turned down to form the effect of a rose.

Over this is poured a rich mayonnaise dressing.

Brown bread sandwiches served with any filling, fancy crackers, Swiss cheese, olives and cheese straws are among the tidbits.

For dessert frozen cream, cheese, charlotte russe or an ice may be served. Or if preferred, fruits, nuts, raisins and black coffee.

Dishes for a hot Dutch feast could include bouillon served in cups, oyster roquettes, roasted goose or chicken, with rich stuffing and sauce, sweetbreads cooked in sherry and served on toast.

Shrimp salad and mayonnaise sauce, or a tomato aspic filled with asparagus tips and the same dressing as mentioned above.

Of course the cold supper is the most typically Dutch.

Gay Dutch handkerchiefs, hats, pipes and sabots might be appropriately used as name cards.

A REMINDER

THERE has been used with much success in a home what we choose to term "A-Going-Out Reminder."

First, it may be best to explain that the family lives in a suburb quite a distance from the business section of the city.

Two members of the family work in the city, another goes to school there and our transportation bill each month is heavy. The plan was devised to obviate the necessity for extra trips occasioned by failure to remind some of the outgoing members of the family needs for the day.

The "Going-Out Reminder" is merely a slate placed firmly on an easel in the vestibule of the house and when anything is needed from the city a note to that effect is penciled on the slate.

A typical day's entries would read like this: "John, get another spool of that crochet thread." "The coal is about out, order a ton, today." "Frances, don't forget to see the dentist today."

Every member of the family has learned to depend upon this slate for outgoing instructions. It works well with them and doubtless would prove of value in homes even where the base of supplies was not so far removed.

If, when polishing a stove, you get your hands black, rub on a little kerosene and wash in hot water and soap.

Take a corn can and make holes in the bottom, after melting off top, and you will find it useful to chop hash with.

BUY GOOD KITCHENWARE

You'll Find It Best In the Long Run.

BY MRS. McCUNE

IN purchasing any utensil, remember these points:

First. Is it the right size for your purpose? Large pots take up shelf room, take longer to clean and are heavier than smaller ones.

Second. Has it the right material for your purpose? Iron is best for frying; granite or aluminum for stewing and boiling; earthenware and sheet iron for baking.

Third. Is it the right shape? Low, shallow utensils heat more quickly than tall ones because they have a wider heating base, and thus heat a larger volume of water sooner. Tall, narrow coffee pots and high utensils are inefficient with out modern fuels.

Fourth. If tin, are you sure it is "dipped tin"? This can be ascertained by the small "head" metal hanging on some part of the article caused by taking it out of the molten metal. Only "retined" ware is worth buying.

Fifth. All tinware should be treated to a paraffin bath before use. This corrects the acid tendencies and makes them wear and keep bright longer.

Sixth. Be sure to retain the tags, directions, etc., which come with equipment. They will need to be referred to later, and many a device fails to work because the exact instructions are forgotten. Such tags may be kept in an envelope in the kitchen, or in a drawer for easy reference.

Stoves, lamps, kettles, graters, etc., all have directions for their various "parts," and much annoyance and time will be saved by preserving labels and tags carefully. In spite of explicit directions as to aluminum ware or the tags which come with each piece, many women have ruined aluminum by disregarding directions for its care.

Seventh. Avoid buying ware which has "seams," cracks and joints where food particles can accumulate. They are harder to wash and likely to become insanitary sooner. A saucepan should have a "lip" on two sides. One-piece straight handles are better than the "ball" kind, which become hot as it hangs to the side of the pot.

Eighth. Never be tempted into the supposed economy of buying "seconds" in kitchenware. There is always some weak spot, some uncoated place, or a bubble where the surface is weak. The 10 cents saved will be lost by the earlier need of replacement.

ON WASH DAY

IF hanging of small articles on a line to dry is a tiresome process. The worst part of the work can be done indoors.

Take a strip of muslin about eight inches wide. At intervals of about six inches along one side of the strip stick large safety pins through the muslin so that half of each pin will extend below the strip. When ready to hang out, attach each article to one of the pins. Collars and cuffs may be hung by passing the pin through the buttonholes. Pin the strip to the clothesline with clothes pins. It will not slip or blow off and the clothes are easily removed when dry.

HOW to look neat while doing housework is a problem every woman tries to solve for herself. Here is one way to do it. Arrange your hair carefully the first thing in the morning and put on a white waist and short dark skirt. Then put on a large gingham apron, with sleeves that can be slipped off easily in case the bell rings.



Coiffures for Little Girls